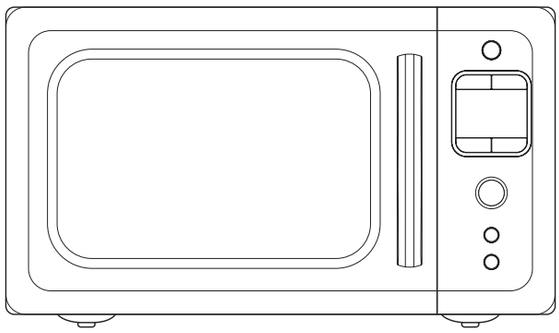
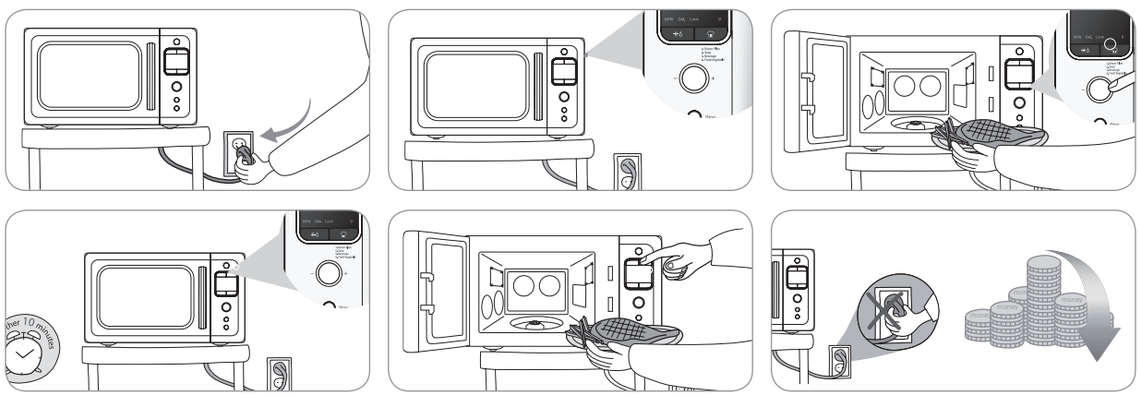
DAEWOO ELECTRONICS



MODEL NO. KOR-7LBKC / 7LBKR / 7LBKB / 7LBKM / 7LBKW

MICROWAVE OVEN USER MANUAL

HOW TO TURN ON THE OVEN AT FIRST



How to unbox / install / maintain microwave -
http://www.youtube.com/watch?v=UdbpMO7VG0w

DAEWOO ELECTRONICS

Customer Helpline Number : 0118 925 2525
Spare Parts : 0844 557 0270 or www.4daewoo.co.uk / DAEWOO ELECTRONICS Web Site www.daewooelectronics.co.uk

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About Your Microwave

»|NTRODUCTION

You have chosen a Daewoo Microwave Oven.
Daewoo offers a variety of quality products that would make your life more comfortable.

This microwave oven combines the properties of a microwave with those of a traditional oven.

Please read the user manual very carefully before starting to use the appliance.
Just for your information, the manual also serves as cooking recipe.
Enjoy cooking!

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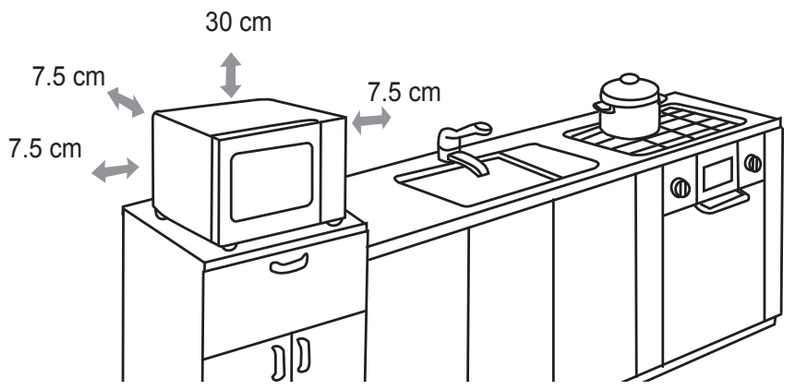
About Your Microwave

»Before first use

- Put the microwave on a solid, flat surface.
- Ensure that there is adequate ventilation around the microwave. Keep 30 cm of space free at the top. At the back and sides, keep at least 7.5 cm free.
- Do not cover the ventilation openings. Do not forget to remove protective film, if applied.
- The adjustable feet may not be removed.
- Do not place the microwave in the vicinity of heat sources.
- Broadcasting and transmitting equipment such as radios and TVs can affect the working of the microwave.
- Remove the accessories from the microwave and clean them with a mild cleaning agent.



NOTE

The minimum height of free space necessary above the top surface of the oven is minimum 170mm.

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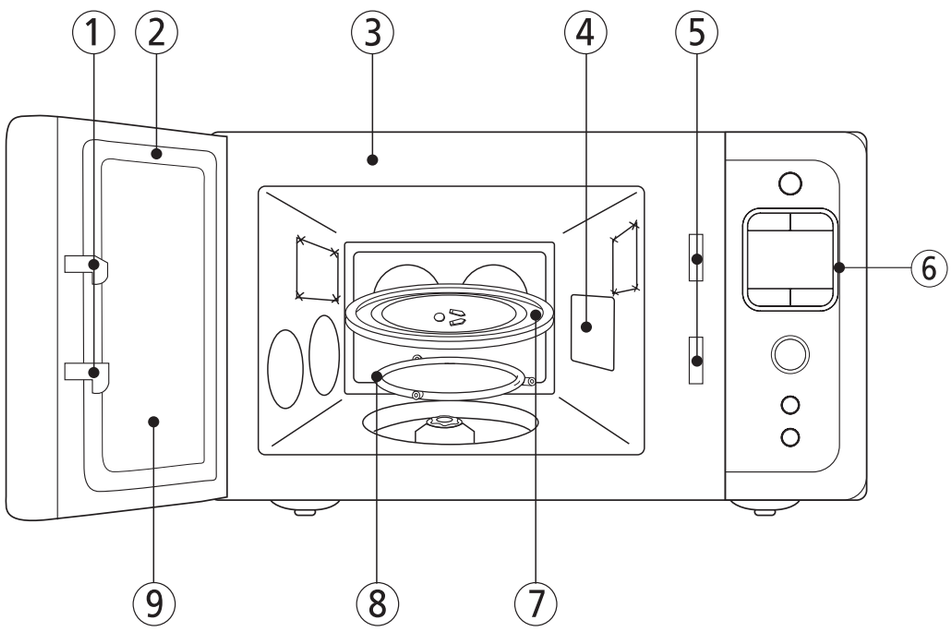
About Your Microwave

»Features diagram



1. Door latch-Latches on when door is closed. If the door is opened while the oven is operating, the magnetron will automatically shut off.

2. Door seal-The door seal prevents microwaves escaping from the oven cavity.

3. Oven cavity

4. Wave guide cover-Protects the microwave outlet from splashes of cooking foods.

5. Safety interlock system-Prevents the oven from operating while the door is opened.
The oven will only operate with the door fully closed. When the door is open, the oven turns off and will only start again after the door is closed.

6. Control panel

7. Glass cooking tray-Made of special heat resistant glass. The tray can be easily removed for cleaning. Make sure it is correctly positioned (indentation) before operating. Place food in a suitable container (dish) on the tray.

8. Roller guide-Supports the glass cooking tray and allows food to rotate for even cooking.

9. Door screen-Allows viewing of food.
The screen is transparent to light, but prevents microwaves escaping.

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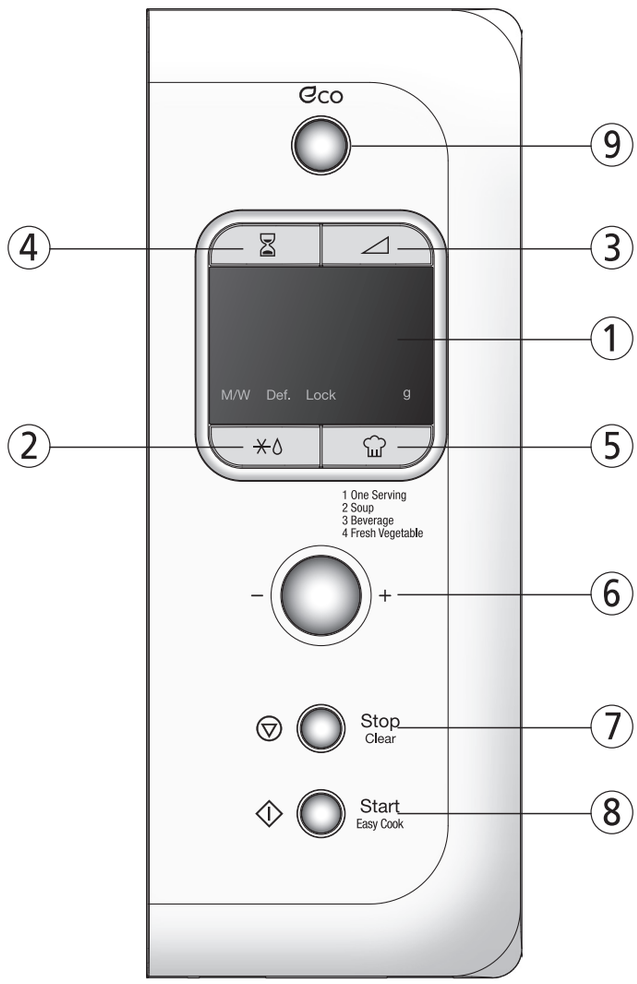
About Your Microwave

»Control panel



1. Display - Cooking time, power level and indicators are displayed.

2. Defrost- Used to defrost foods by weight or time.

3. Power- Used to set power level.

4. Timer - Used to set the timer.

5. Auto cook- Used to cook using a program or to reheat.

6. Dial knob- Used to set the time and weight.

7. Stop/Clear- Used to stop the oven operation or to erase all entries.

8. Start/Easy cook-Used to start the oven operation and also increase the reheat time by 30 seconds.

9. Eco button-Used to turn the AC power on the oven.

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»Operation procedure

This section includes useful information about oven operation.

1. Plug power supply cord into a 230V 50Hz power outlet.
2. After placing the food in a suitable container, open the oven door and put it on the glass tray.
   The glass tray and roller guide must always be in place during cooking.
3. Shut the door. Make sure that it is firmly closed.
4. Set required programme and time, then press Start.
5. Once cooking is complete take care removing container as it will be hot.

1 The oven light turns on while the oven is working.

2 The oven door can be opened at any time during operation. The oven will automatically shut off.

3 Each time a button is pressed, a BEEP will sound to acknowledge the press.

4 The oven automatically cooks on full power unless set to a lower power level.

5 The display will show nothing when the oven is plugged in, press and hold the Eco pad until display is turned on and beep sounds.

6 When the Stop/Clear button is pressed during the oven operation, the oven stops cooking and all information retained. To erase all information press the Stop/Clear button once more. If the oven door is opened during the oven operation, all information is retained.

7 If the Start button is pressed and the oven does not operate, check the area between the door and door seal for obstructions and make sure the door is closed securely. The oven will not start cooking until the door is completely closed or the program has been reset.

Make sure the oven is properly installed and plugged into the electrical outlet.

WATTAGE OUTPUT CHART

• The power-level is set by pressing the Power button. The chart shows the display, the power level and the percentage of power.

Press Power button	Power level (Display)	Approximate Percentage of Power
once	P-HI	100%
twice	P-80	80%
3 times	P-60	60%
4 times	P-40	40%
5 times	P-20	20%

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»Zero standby function

• Standby power is the electric power consumed by electronic appliances without operating on inserting the plug into a socket.

• STANDBY POWER “0” is a function reducing standby power consumption.

• This product can save energy in a standby mode, by setting the STANDBY POWER "O" mode.
To turn on the oven, press and hold Eco button until display is turned on and beep sounds after plugging in.
The oven goes to STANDBY POWER “0” mode automatically after 10minutes without using or press and hold STOP/CLEAR button until display is turned off.
Press and hold Eco button again until display is turned on and beep sounds, you can use the oven.

• If you insert plug into a socket, the oven is STANDBY POWER “0” mode. So the display shows nothing. To cancel STANDBY POWER “0” mode, press and hold Eco button until display is turned on and beep sounds.
(Because the oven is turned power off automatically after 10 minutes without using.
The display shows nothing.)

To cancel the STANDBY POWER "0" mode.
(The oven is turned power on.)

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CONTROLS

»Turning ac power on & off the oven

When the oven is first plugged in , the display will show nothing.

ECO

1. Press and hold the Eco button until display is turned on and beep sounds. The oven is turned AC power on.

STOP/CLEAR

2. Touch and hold the STOP/CLEAR button until display is turned off. The oven is turned AC power off.

NOTE

If the AC power ever goes off, the display is disappeared until the power comes back on to press and hold the Eco button until display is turned on and beep sounds.
The oven is turned power off automatically after 10 minutes without using.

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»Weight defrosting

WEIGHT DEFROST lets you easily defrost food by eliminating guesswork in determining defrosting time. The minimum weight for WEIGHT DEFROST is 200 gram and the maximum weight is 3,000 gram. Follow the steps below for easy defrosting.

Defrost

1. Put food in the oven and close the door.
2. Press Defrost button. — The DEF. indicator & “0” appear and the g indicator starts blinking.
3. Turn the dial knob to adjust the defrosting weight. — The display will show what you selected.

Start

4. Press Start button.

When you press Start button, the g indicator disappears and the DEF. indicator starts blinking to show the oven is in the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged. When the defrosting time ends, you will hear 3 beeps.

»Time defrosting

When TIME DEFROST is selected, the automatic cycle divides the defrosting time into periods of alternating defrost and stand times by cycling on and off.

Defrost

1. Put food in the oven and close the door.
2. Press Defrost button. — The DEF. indicator & “0” appear and the g indicator starts blinking.
3. Press Defrost button once more. — The g indicator disappears and “:0” is displayed.
4. Turn the dial knob to adjust the defrosting time. — The display will show what you selected.

Start

5. Press Start button.

NOTE

Your oven can be programmed for 60 minutes. (60:00)

When you press Start button, the DEF. indicator starts blinking to show the oven is the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged.
When the defrosting time ends, you will hear 3 beeps.

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»Cooking in one stage

1. Put food in the oven and close the door.

Power

2. Press Power button.
(Select the desired power level.)

The M/W indicator appears and the display will show what you selected.

NOTE

If step 1 is omitted, the oven will cook at full power.

3. Turn the dial knob to adjust the cooking time.

The display will show what you selected.

NOTE

Your oven can be programmed up to 60 minutes. (60:00)

Start

4. Press Start button.

When you press Start button, the M/W indicator starts blinking to show the oven is cooking.
The display counts down the time to show how much cooking time is left. When the cooking time ends, you will hear 3 beeps.

NOTE

Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and slow cooking of meats.

»Timer

TIMER

1. Open the door and close it again.

2. Press Timer button.

No indicator appears.

3. Turn the dial knob to set the timer.

The display will show what you selected.

NOTE

Your oven can be programmed up to 60 minutes. (60:00)

Start

4. Press Start button.

When you press Start button, The display counts down the timer to show how much time is left.
When the timer ends, you will hear 3 beeps.

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CONTROLS

»Easy cooking

EASY COOK allows you to reheat for 30 seconds at 100% (full power) by simply pressing the Easy cook button.
By repeatedly pressing the Easy cook button, you can also extend reheating time to 5 minutes by 30 seconds.

Easy cook

1. Put food in the oven and close the door.
2. Press Easy cook button.

When you press Easy cook button, ":30" appears. The oven will start working automatically. When the cooking time ends, you will hear 3 beeps.

»Auto cook

aUTO COOK allows you to cook or reheat many of your favorite foods by repeatedly pressing Auto cook button.

Auto cook

1. Put food in the oven and close the door.
2. Press Auto cook button.

When you press AUTO COOK button once, “AC-1” is displayed. By repeatedly pressing this button, you can select one of the four menu programs as shown in the chart below.

Start

3. Turn the DIAL KNOB to adjust the desired quantity.

The display will show what you selected.

4. Press Start button.

When you press Start button, the display changed into cooking time and the oven starts cooking. When the cooking time ends, you will hear 3 beeps.

Food	Press Autocook button	Display	Weigh	Directions
One serving	once	AC-1	350g	Put foods on the microwave plate and cover with vented plastic wrap.
			450g	
Soup	twice	AC-2	350g	Pour soup in microwave bowl or mug. Stir before serving.
			450g	
Beverage	three times	AC-3	1 CUP (200ml)	Pour beverage in microwave mug and place it on the turntable. Do not cover. Stir before serving.
			2 CUPS (200mlx2)	
			3 CUPS (200mlx3)	
Fresh vegetable	four times	AC-4	200g	Wash the vegetables and put them in a pot. Add no water if vegetables have just been washed. Cover tender vegetables with lid and stir after cooking.
			400g	

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»Child safety lock

Child safety lock feature may lock the control panel to prevent the oven from being accidentally started or used by children. To lock, press and hold TIMER button for 3 seconds. Then a long beep will sounds.
To unlock, press and hold TIMER button for 3 seconds. Then a long beep will sounds.

NOTE

When the oven gets turned off in a stand-by mode, the control panel will be automatically unlocked.

»To stop the oven while the oven is operating

1. Press Stop/Clear button.
   - You can restart the oven by pressing Start button.
   - Press Stop/Clear button once more to erase all instructions.
   - You must enter in new instructions.
2. Open the door.
   - You can restart the oven by closing the door and pressing Start button.

NOTE

Oven stops operating when door is opened.

WARNING - If you see arcing, press STOP/CLEAR button and correct the problem.
Arcing is the microwave term for sparks in the oven. Arcing is caused by :
a) Metal or foil touching the side of the oven.
b) Foil not molded to food (upturned edges act like antennas).
c) Metal such as twist-ties, poultry pins, or gold rimmed dishes in the microwave.
d) Recycled paper towels containing small metal pieces being used in the microwave.

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»Care of your microwave oven

The oven should be cleaned regularly and any food deposits removed.
Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Turn the oven off before cleaning.

2. Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty.
   The use of harsh detergent or abrasives is not recommended.

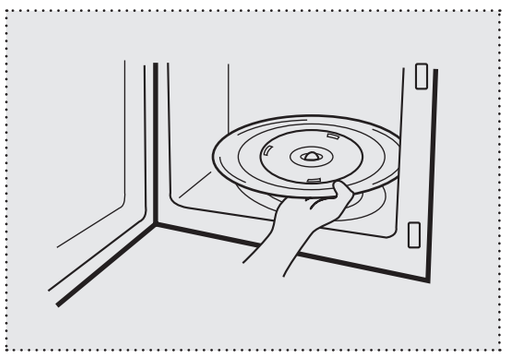
3. The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

4. If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.

5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

6. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.

7. The roller guide and oven cavity floor should be cleaned regularly to avoid excessive noise.
   Simply wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. The roller guide may be washed in mild sudsy water.



ROLLER GUIDE

1 The ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise and deterioration of the cavity fioor.

2 The ROLLER GUIDE MUST ALWAYS be used for cooking together with the Glass Tray.

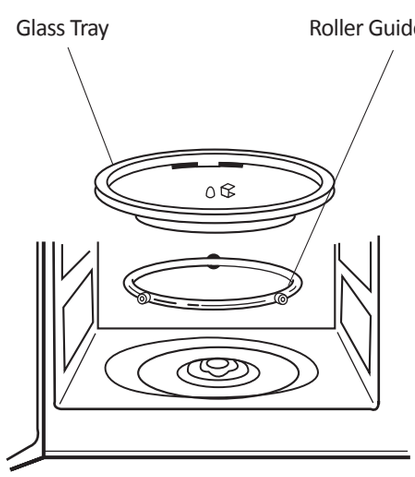
GLASS TRAY

1 DO NOT operate the oven without the Glass Tray in place.

2 DO NOT use any other Glass Tray with this oven.

3 If Glass Tray is hot, ALLOW TO COOL before cleaning or placing it in water.

4 DO NOT cook directly on the Glass Tray.
(Except for popcorn)



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»Before you call for service

Refer to following checklist, you may prevent an unnecessary service call.

*** The oven doesn't work;**
1. Check that the power cord is securely plugged in.
2. Check that the door firmly closed.
3. Check that the cooking time is set.
4. Check for a blown circuit fuse or tripped main circuit breaker in your house.
5. Check it is not in Eco standby mode.

*** Sparking in the cavity;**
1. Check that utensils are not and check that you are not using metal containers or dishes with metal trim.
2. Check that metal skewers do not touch the interior walls.

If there is still a problem, contact customer services.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF!

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»Cooking instructions

Utensil Guide

Only use utensils that are suitable for use in microwave ovens.
To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken choosing the utensil. If the utensil is marked microwave-safe, you do not need to worry. The following table lists various of utensil and indicates whether and how they should be used in a microwave oven.

Utensil	Safe	Comments
Aluminium foil	▲	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used or if the edges are jagged.
Crust plate	●	Do not preheat for more than 8minutes.
China and earthenware	●	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	●	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	●	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	X	May catch fire.
• Recycled paper or metal trims	X	May cause arcing.
Glassware		
• Oven-to-table ware	●	Can be used, unless decorated with a metal trim.
• Fine glassware	●	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	●	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	X	May cause arcing or fire.
• Freezer bag twist ties	X	
Paper		
• Plates, cups, napkins and Kitchen paper	●	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
• Recycled paper	X	Do not leave microwave unattended and monitor cooking.
Plastic		
• **Containers**	●	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• **Cling film**	●	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• **Freezer bags**	▲	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	●	Can be used to retain moisture and prevent spattering.

● : Recommended use
▲ : Limited Use
X : Not Recommended

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OPERATION

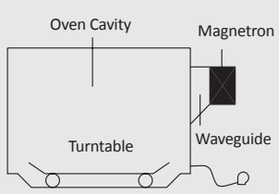
»MICROWAVING PRINCIPLES

Microwave energy has been used in this country to cook and reheat food since early experiments with RADAR in World War ll. Microwaves are present in the atmosphere all the time, both naturally and manmade sources. Manmade sources include radar, radio, television, telecommunication links and car phones.

»HOW MICROWAVES COOK FOOD

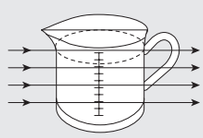
Microwave oven is a Group 2 ISM equipment in which radio frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

In a microwave oven, electricity is converted into microwave by the MAGNETRON.



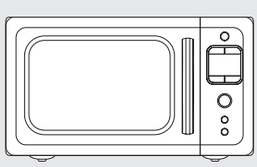
▶TRANSMISSION

Then they pass through the cooking containers to be absorbed by the water molecules in the food, all foods contain water to a more or lesser extent.



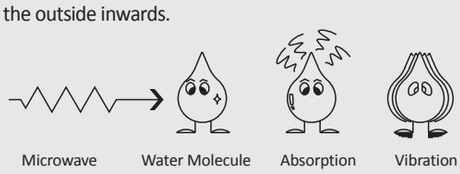
▶REFLECTION

The microwaves bounce off the metal walls and the metal door screen.



▶ABSORPTION

The microwaves cause the water molecules to vibrate which causes FRICTION, i.e. HEAT. This heat then cooks the food. Microwaves are also attracted to fat and sugar particles, and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 4-5cm and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards.



»CONVERSION CHARTS

WEIGHT MEASURES	
15 g	1/2 oz.
25 g	1 oz.
50 g	2 oz.
100 g	4 oz.
175 g	6 oz.
225 g	8 oz.
450 g	1 lb.

VOLUME MEASURES	
30 ml	1 fl.oz.
100 ml	3 fl.oz.
150 ml	5 fl.oz. (1/4 pt)
300 ml	10 fl.oz. (1/2 pt)
600 ml	20 fl.oz. (1pt)

SPOON MEASURES	
1.25 ml	1/4 tsp
2.5 ml	1/2 tsp
5 ml	1 tsp
15 ml	1 tbsp

FLUID MEASUREMENTS		
1 Cup	**= 8 fl.oz.**	**= 240 ml**
1 Pint	**= 16 fl.oz. (UK 20 fl.oz.)**	**= 480 ml (UK 560 ml)**
1 Quart	**= 32 fl.oz. (UK 40 fl.oz.)**	**= 960 ml (UK 1120 ml)**
1 Gallon	**= 128 fl.oz. (UK 160 fl.oz.)**	**= 3840 ml (UK 4500 ml)**

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»COOKING TECHNIQUES

STANDING TIME

Dense foods e.g. meat, jacket potatoes and cakes, require standing time(inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the centre completely. Wrap meat joints and jacket potatoes in aluminium foil while standing. Meat joints need approx. 10-15 minutes, jacket potatoes 5 minutes. Other foods such as plated meal, vegetables, fish etc require 2-5 minutes standing. After defrosting food, standing time should also be allowed. If food is not cooked after standing time, return to the oven and cook for additional time.

MOISTURE CONTENT

Many fresh foods e.g. vegetables and fruit, vary in their moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.g. rice, pasta, can dry out during storage so cooking times may differ.

DENSITY

Porous airy foods heat more quickly than dense heavy foods.

CLING FILM

Cling film helps keep the food moist and the trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Always take care when removing cling film from a dish as the build-up of steam will be very hot.

SHAPE

Even shapes cook evenly. Food cooks better by microwave when in a round container rather than square.

SPACING

Foods cook more quickly and evenly if spaced apart. NEVER pile foods on top of each other.

STARTING TEMPERATURE

The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food at room temperature.

LIQUIDS

All liquids must be stirred before and during heating. Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. DO NOT OVERHEAT.

TURNING & STIRRING

Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time.

ARRANGING

Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are towards the outside.

QUANTITY

Small quantities cook faster than large quantities, also small meals will reheat more quickly than large portions.

PIERCING

The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking. DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS.

COVERING

Cover foods with microwave cling film or a lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes or pastry items.

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»DEFROSTING GUIDE

- ▶ Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Use only containers that are microwave-safe.
- ▶ Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.
- ▶ The shape of the package alters the defrosting time. Shallow rectangular shapes defrost more quickly than a deep block.
- ▶ After 1/3 of the defrost time has elapsed, check the food. You may wish to turn over, break apart, rearrange or remove thawed portions of the food.
- ▶ During defrost, the oven will prompt you to turn the food over. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door, touch the START pad to complete defrosting.
- ▶ When defrosted, food should be cool, but softened in all areas. If still slightly icy, return to microwave oven very briefly, or let stand a few minutes. After defrosting, allow food to stand 5-60 minutes if there are any icy areas.
  Poultry and fish may be placed under running cool water until defrosted
- ☞ ***Turn over*** : Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.
- ☞ ***Rearrange*** : Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.
- ☞ ***Shield*** : Use small strips of aluminum foil to protect thin areas or edges of unevenly shaped foods such as chicken wings. To prevent arcing, do not allow foil to come within 1-inch of oven walls or door.
- ☞ ***Remove*** : To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for food weighing less than 3 lbs.(1350g).

DEFROSTING CHART (by Time Defrost)

Item & Weight	Defrosting Time	Standing Time	Special Techniques
BEEF Minced beef 1 lb./450g	7-9 min.	15-20 min.	Break apart and remove thawed portions with fork.
Stew Meat 1 1/2 lbs./675g	11-13 min.	25-30 min.	Separate and rearrange once.
Patties 4(4oz./110g)	6-8 min.	15-20 min.	Turn over after half the time.
PORK Spareribs 1 lb./450g	6-8 min.	25-30 min.	Separate and rearrange once.
Chops 4(5oz./125g)	7-9 min.	25-30 min.	Separate and turn over once.
Minced pork 1 lb./450g	7-9 min.	15-20 min.	Break apart and remove thawed portions with fork.
POULTRY Whole Chicken 2 1/2 lbs./1125g	18-20 min.	45-90 min.	Break side down. Turn over after half the time. Shield as needed.
Chicken Breasts 1 lbs./450g	7-9 min.	15-30 min.	Separate and rearrange once.
Fryer Chicken(cut up) 2 lbs./900g	14-17 min.	25-30 min.	Separate and rearrange once.
Chicken Thights 1 1/2 lbs./675g	10-12 min.	15-30 min.	Separate and rearrange once.
FISH & SEAFOOD Whole Fish 1 lb./450g	6-8 min.	15-20 min.	Turn over after half the time. Shield as needed.
Fish Fillets 1 1/2 lb./675g	9-11 min.	15-20 min.	Separate and turn over once.
Shrimp 1/2 lb./225g	2-3 min.	15-20 min.	Separate and rearrange once.

* The times are approximate because freezer temperatures vary.

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»DEFROSTING GUIDE

Cooking chart

Item		Power Level	Cooking Time Per lb./450g	Special Instruction
MEAT				- Chilled meat and poultry should be removed from the refrigerator at least 30 minutes before cooking. - Always let the meat and poultry stand, covered after cooking.
Beef joint	-Rare	P-80	8-10 min.	
	-Medium	P-80	9-11min.	
	-well done	P-80	11-13 min.	
Pork Joint		P-HI	12-15 min.	
Bacon joint		P-HI	9-10 min.	
POULTRY				
Whole chicken		P-HI	7-9 min.	
Portions chicken		P-80	5-7 min.	
Breast (boned)		P-80	6-8 min.	
FISH				- Brush a little oil or melted butter over the fish, or add 15~30ml(1-2 tbsp) lemon juice, wine, stock, milk or water. - Always let the fish stand, covered, after cooking
Fish Fillets		P-HI	4-6 min.	
Whole Mackerel, Cleaned and prepared		P-HI	4-6 min.	
Whole Trout, Cleaned & Prepared		P-HI	5-7 min.	
Salmon steaks		P-HI	5-7 min.	

NOTE : The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the food. Frozen meat, poultry and fish must be thoroughly thawed before cooking.

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»COOKING & REHEATING CHART

Reheating chart

- Baby food particularly needs to be checked carefully before serving to prevent burns.
- When heating pre-packaged ready-cooked foods, always follow the pack instructions carefully.
- If you freeze foods which were bought from the fresh or chilled counters, remember that they should be thoroughly thawed before following the heating instructions on the packet. It's worth putting a note on them so that other members of the household will remember too.
- Remember to remove metal ties and transfer all food from foil containers before reheating.
- Chilled(refrigerated) food takes longer to reheat than food at room temperature (such as just-cooled food or food from the store cupboard).
- All foods should be reheated using full microwave power.

Item	Cooking time	Special Instructions
Baby food 128g jar	30 sec.	Empty into a small serving bowl. Stir well once or twice during heating. Before serving, check the temperature carefully.
Baby milk 100ml / 4fl.oz. 225ml / 8fl.oz.	20-30 sec. 40-50 sec.	Stir or shake well and pour into a sterilized bottle. Before serving, shake well and check the temperature carefully.
Sandwich roll or bun 1 roll	20-30 sec.	Wrap in paper towel and place on glass microwaveable rack. ***Note : Do not use recycled paper towels as it may contain metal particles.**
Lasagne 1 serving (10 1/2 oz./300g)	4-6 min.	Place lasagne on microwaveable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1 1/2-3 min. 5-7 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.
Mashed potatoes 1 cup 4 cups	2-3 min. 6-8 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.
Baked beans 1 cup	2-3 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	3-4 min. 7-10 min.	Cook covered, in a microwaveable dish. (casserole) Stir once halfway through cooking.

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»VEGETABLE CHART

Use a suitable glass pyrex bowl with lid. Add 30-45ml cold water(2-3 tbsp.) for every 250g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table.
Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking.
Cover during a standing time of 3 minutes.
Hint : cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.
All vegetables should be cooked using full microwave power.

Cooking Guide for fresh vegetables

Vegetables	Weight	Time	Comments
Broccoli	1/2 lb./250g 1 lb./500g	2-3 min 4-6 min	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	1/2 lb./250g	3-4 min	Add 60-75ml(5-6tbsp.) water.
Carrots	1/2 lb./250g	2-3 min	Cut carrots into even sized slices.
Cauliflower	1/2 lb./250g 1 lb./500g	2-3 min 4-6 min	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	1/2 lb./250g	2-3 min	Cut courgettes into slices. Add 30ml(2tbsp.) water or a knob of butter. Cook until just tender.
Aubergine (Eggplant)	1/2 lb./250g	2-3 min	Cut aubergine into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	1/2 lb./250g	2-3 min	Cut leeks into thick slices.
Mushrooms	0.3 lb./125g 1/2 lb./250g	1-2 min 2-4 min	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	1/2 lb./250g	2-3 min	Cut onions into slices or halves. Add only 15ml(1tbsp.) water.
Pepper	1/2 lb./250g	2-4 min	Cut pepper into small slices.
Potatoes	1/2 lb./250g 1 lb./500g	3-5 min 7-9 min	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	1/2 lb./250g	3-5 min	Cut turnip cabbage into small cubes.

Cooking Guide for frozen vegetables

Vegetables	Weight	Time	Comments
spinach	0.3 lb./125g	2-3 min	Add 15ml(1tbsp.) cold water.
broccoli	1/2 lb./250g	3-4 min	Add 30ml(2 tbsp.) cold water.
Peas	1/2 lb./250g	3-4 min	Add 15ml(1 tbsp.) cold water.
Green beans	1/2 lb./250g	4-5 min	Add 30ml(2t tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	1/2 lb./250g	3-4 min	Add 15ml(1ttbsp.) cold water.
Mixed vegetables (Chinese style)	1/2 lb./250g	4-5 min	Add 15ml(1 tbsp.) cold water.

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SAFETY

»USE YOUR MICROWAVE OVEN SAFELY

General Use

- Do not attempt to break or tamper with safety interlocks.
- Do not place any object between the oven front frame and the door or allow residue to build up on sealing surfaces. Wipe with a mild detergent, rinse and dry. Never use abrasive powders or pads.
- This could cause the oven to fall forward resulting in injury to you and damage to the oven, do not use subject the oven door to stain or weight such as a child hanging on an open door.
- Do not operate the oven if door seals or sealing surfaces are damaged; or if door is bent; or if hinges are loose or broken.
- Do not operate the oven empty. This will damage the oven.
- Do not attempt to dry clothes, newspapers or other materials in the oven. They may catch on fire.
- Do not use recycled paper products as they may contain impurities which may cause sparks or fires.
- Do not hit or strike the control panel with hard objects. This can damage the oven.

Food

- Never use your microwave oven for home canning. The oven is not designed for proper home canning. Improperly canned food may spoil and be dangerous to consume.
- Always use the minimum recipe cooking time. it is better to undercook rather than overcook foods. Undercooked foods can be returned to the oven for more cooking. If food is overcooked, nothing can be done.
- Heat small quantities of food or foods with low moisture carefully. These can quickly dry out, burn or catch on fire.
- Do not heat eggs in the shell. Pressure may build up and eggs can explode.
- Potatoes, apples, egg yolks and sausages are examples of food with non-porous skins.
- These must be pierced before cooking to prevent bursting.
- Do not attempt to deep fat fry in your microwave oven.
- Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out, stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.
- Do not leave the oven unattended while popping corn.
- Do not pop corn in a paper bag unless it is the commercially prepared Microwave Popcorn product. The kernels can overheat and ignite a brown paper bag.
- Do not put packaged Microwave Popcorn bags directly on the oven tray. Place the package on a microwave safe glass or ceramic plate to avoid overheating and cracking the oven tray.
- Do not exceed the Microwave Popcorn manufacturers suggested popping time.
- Longer popping does not yield more popcorn but it can result in scorch, burn of fire. Remember, the Popcorn bag and tray can be too hot to handle. Remove with caution and use pot holders.

»Warning

*If you see arcing, touch the **STOP/CLEAR** pad and correct the problem.*
Arcing is the microwave term for sparks in the oven.

Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

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IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

WARNING : To prevent fire, burns, electric shock and other warnings:
Listed below are, as with all appliances, certain rules to follow and safeguards to assure high performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes. Do not use for warming plates.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.
5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
6. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn.
11. Over cooking can cause food to carbonize.
    Also, the cooking tray can becom too hot to handle or may break.
12. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
13. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.

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14. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
15. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
16. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
17. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
18. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
19. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.
    To reduce the risk of injury to persons:
    a) Do not overheat the liquid.
    b) Stir the liquid both before and halfway through heating it
    c) Do not use straight-sided containers with narrow necks.
    d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
    e) Use extreme care when inserting a spoon or other utensil into the container.
20. Children should be supervised to ensure that they do not play with the appliance.
21. Only use utensils that are suitable for use in microwave ovens.
22. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

SAVE THESE INSTRUCTIONS

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»Electrical Connection

WARNING-THIS APPLIANCE MUST BE EARTHED.

REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE IN YOUR HOME.

The flexible mains lead must be correctly connected, as below, to a three pin plug of not less than 13 AMP capacity. You must use a 3 pin plug which should be marked with the number BS 1363 and it should be fitted with 13 AMP fuse marked with the number BS 1362. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

Power supply

- Check your local power source. This oven requires a current of approximately 6amperes, 230V 50Hz.
- Power supply cord is about 0.8 meters long.
- The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

IMPORTANT-The wires in the mains lead fitted to this appliance are coloured in accordance with the following code

GREEN AND YELLOW-EARTH
BLUE-NEUTRAL
BROWN-LIVE

As the colour of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN AND YELLOW must be connected to the terminal in the plug which is marked with the letter "E" or the earth symbol ⏚ or coloured GREEN AND YELLOW, or GREEN.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK, or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED , or BROWN.

If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician.

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier are liable if this happens.

MOULDED PLUGS

Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement.

The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone, especially children from plugging it in to a wall socket, which will create a safety hazard.

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.

Applicable only if moulded plug is fitted.

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. Only 13 amp replacement fuses which are ASTA approved to BS 1362 should be fitted

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Cleaning

- The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.
- DO NOT USE any abrasive cleaners or metal scrapers to clean the glass door. This will scratch the surface which can break the glass.
- DO NOT USE high pressure cleaners or steam cleaners to clean the microwave.
- Clean the interior directly after use. Use a damp cloth to remove condensation, boiled over liquid and food remnants. Remnants of crumbs and moisture absorb microwave energy and increase cooking time.
- Clean the interior and outer casing regularly; use some washing-up liquid and water and dry the microwave well with a dry cloth.
- Ensure that the cover of the microwave distributor is clean. Dirt in the cover can lead to spark formation.
- Clean the accessories regularly; use some washing-up liquid and water with a brush and dry the accessories well with a dry cloth. The accessories may also be washed in the dishwasher.
- Smells will disappear if you place a glass of vinegar or water with lemon in the microwave area. Switch the microwave on at full power for two minutes. Then rub down with a damp cloth.
- Check the door closure and the door rubber regularly for damage. Do not use the microwave if the door or door closure is damaged.
- If the seal of the microwave is very dirty, the door won't close properly. The front of adjacent furniture can become damaged. Keep the seal clean.
- Salt is extremely aggressive. When this is deposited in the oven interior, rust patches can be created.
- Spicy sauces such as ketchup and mustard or salty dishes such as salted meat contain ingredients that can erode the surface. After use, you should always clean the oven interior.
- DO NOT USE ANY TYPE OF OVEN CLEANER ON ANY PART OF THE OVEN. It will damage some of the interior and exterior surfaces of the oven.
- The oven should be cleaned regularly and any food deposits removed.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

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Trouble Shooting

▶ If you are uncertain about whether your appliance is working properly, this does not automatically mean there is a defect. Try to deal with the problem yourself first by checking the points mentioned below: If the recommendations below do not solve your problem, call our customer service department on 0118 925 2577

- Is the plug in the socket?
- Is the door closed properly?
- Is the fuse in the fuse box faulty?
- Are the power settings and times set properly?
- Are there objects in the microwave that shouldn't be there?
- Did you use the correct kitchen utensils?
- Are the ventilation openings blocked?
- Has the food been defrosted sufficiently?
- Did you turn over or stir the food during preparation?
- Is it in Eco standby mode?

▶ SPARKS IN THE MICROWAVE

If you see sparks in the microwave, turn the microwave off immediately. Sparks can be caused by:

- metal or aluminium foil that touches the interior of the microwave;
- aluminium foil that is not correctly covering the food (points that stick up act as an antenna);
- metal from a closing strip or tableware with metallic edges;
- recycled paper that contains small metal particles.

▶ NOT HEATING UP?

If the power level is set to defrost *** the food will defrost only and will not cook.

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Question And Answer

Q: Can I run the microwave empty?

A: No. Do not operate the microwave empty. This will damage it. If the microwave is operated empty, the excess energy will be absorbed and focused at the weakest point of the cavity or door, potentially causing door melting/ arcing. The energy will not normally focus at this point with a normal amount of food material in the cavity. Low load items are items of food that contain little or no liquid.

Q : Can the oven be used with the tray or roller guide removed?

A : No. Both the glass tray and roller guide must always be used in the oven before cooking.

Q : Can I open the door when the oven is operating?

A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

Q : Why do I have moisture in my microwave oven after cooking?

A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.

Q : Does microwave energy pass through the viewing screen in the door?

A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

Q : Why do eggs sometimes pop?

A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

Q : What does "standing time" mean?

A : "Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

Q : Why is standing time recommended after the cooking operation has been completed?

A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

Q : Why does my oven not always cook as fast as the microwave cooking guide says?

A : Check your cooking guide again, to make sure you've followed directions exactly ; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent over-cooking... the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

Q : Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish?

A : No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.

Q : Is it normal for the turntable to turn in either direction?

A : Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins.

Q : Can I pop popcorn in my microwave oven? How do I get the best results?

A : Yes. Pop packaged microwave popcorn following manufacture's guidelines. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware. Do not leave the microwave unattended when heating items with quick cooking times

Q : I need a replacement part, such as a glass turn table.

A : Call 0844 557 0270 / www.4daewoo.co.uk

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Technical Data

»Specifications

POWER SUPPLY		230V~ / 50Hz, SINGLE PHASE WITH EARTHING
MICROWAVE	**POWER CONSUMPTION**	1200 W
	OUTPUT POWER	800 W
	FREQUENCY	2450 MHz
OUTSIDE DIMENSIONS (W X H X D)		446 X 270 X 323 (mm)
CAVITY DIMENSIONS (W X H X D)		295 X 219 X 303 (mm)
NET WEIGHT		APPROX. 10.6 kg
TIMER		60 min. 00 sec.
POWER LEVELS		5 LEVELS

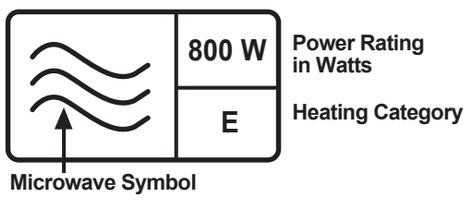
* Microwave oven is a Group 2 ISM equipment in which radio-frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

* Specifications are subjected to change without notice.

MAFF rating

Explanation of the heating category label for microwave ovens and small packs of food (up to 500g / 1 lb, typical of ready meals for 1 or 2people) as agreed by MAFF (the Ministry of Agriculture Fisheries and Food) in conjunction with food and Microwave Oven manufacturers.

1. Always follow food manufacturers instructions when cooking ready meals.
2. Always ensure that food is piping hot before serving.



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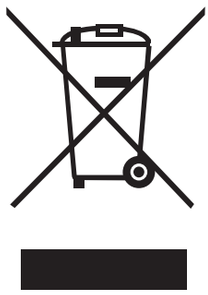
Environmental Information

»Disposal of used electrical & electronic equipment



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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Daewoo Electronics Guarantee Conditions

Daewoo Electronics products are guaranteed for 12 or 24 months from the date of original purchase as follows:-

American style side by side fridge freezer	24 months*
Combination frost free fridge freezer	24 months*
Undercounter and tabletop fridges and freezers	12 months
Washing machines	24 months*
Washer dryers	24 months*
Microwave ovens	12 months
Vacuum cleaners	12 months

Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment, cabinet such as drawers, shelves software faults or consumable items such as batteries, drive belts or bulbs.
- The liability of Daewoo Electronics is limited to the cost of the repair (or replacement) of the product under the guarantee. Daewoo Electronics disclaims any liability for incidental or consequential damages.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual. It must be used solely for domestic purposes.
- The guarantee will be rendered invalid if the product is resold, has had its serial number removed (or has an invalid serial number), or if an unauthorised person has carried out any repairs or alterations.

The guarantee is in addition to and does not diminish your statutory or legal rights.

For further information regarding your guarantee please see the section at the rear of your instruction manual. In the event of a breakdown please refer to the troubleshooting guide in your instruction manual and check all plugs, fuses and electricity supply.

In the event that you need further assistance please contact Daewoo Electronics Customer Services with your model and serial number, date and place of purchase along with a bref description of the problem.

In the event of there being no breakdown or the product is not within the guarantee period you will be charged for the repair.

If you purchased an extended warranty for your product please contact the provider of the extended warranty directly.

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